

GOVERNMENT OF GUAM

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DPHSS Guidance Memorandum 2020-17

RE: Minimum Requirements for Operations of Swimming Pools and Waterparks

Outlined below are requirements for the opening of swimming pools and waterparks. These requirements are based on the U.S. Centers for Disease Control and Prevention's guidance on operating and managing public pools, hot tubs, and water playgrounds during the pandemic.

A. General Restrictions and Requirements

- Operate at no more than the percent of occupancy rate for the facility, including employees, as identified in current or future Executive Orders.
- Prior to opening, thoroughly clean and disinfect the facility using disinfectant cleaning supplies in accordance to CDC guidelines.
- Post signage at the entrance and throughout the facility to remind employees and patrons
 of new policies.
- Conduct screenings of patrons before entering the facility.
 - This may include temperature checks, and/or questionnaire for COVID-19 symptoms.
 - Patrons with symptoms are not be permitted in the facility.
- · Encourage the use of face masks when not swimming.
- Institute cleaning and disinfection measures to reduce patron exposure.
 - Clean and disinfect frequently touched surfaces at least daily and shared objects each time they are used. For example:
 - Handrails, slides, and structures for climbing or playing;
 - Lounge chairs, tabletops, pool noodles, kickboards, and drinking fountains; and
 - Door handles and surfaces of restrooms, handwashing stations, diaperchanging stations, and showers.
 - Limit locker room use when possible.
 - If made available, develop plan to address social distancing and control of access and egress to minimize congregation.
 - Disinfect lockers after every use.
 - Clean and sanitize bathroom and shower areas regularly throughout the opening hours in addition to the regular cleaning schedule.
 - Establish a system so that furniture (ex: lounge chairs) needing to be cleaned and disinfected are kept separate from those already cleaned and disinfected.
 - Label containers for used equipment, which has not yet been cleaned and disinfected, and containers for cleaned and disinfected equipment.

 Launder towels and clothing according to the manufacturer's instructions. Use the warmest appropriate water temperature, and dry items completely.

Protect shared furniture, equipment, towels, and clothing that have been cleaned

and disinfected from becoming contaminated before use.

- Ensure safe and correct use and storage of disinfectants, including storing products securely away from children.
- Modify the layout of the facility to promote social distancing.

Change deck layouts to ensure 6 feet distancing between bathing parties.

 Ensure that the layout will not impede the four foot of unstructured decking required around the pool perimeter for emergency rescue.

Introduce physical barriers and guides to prohibit gathering.

 Provide physical cues or guides (ex: lane lines in the water) and visual cues (ex: tape on the decks, floors, or sidewalks) and signs to ensure that staff, patrons, and swimmers stay at least 6 feet apart.

Monitor communal or shared spaces for social distancing.

Stagger the use of communal spaces (ex: pool or breakroom), if possible.

 Clean and disinfect frequently touched surfaces regularly based on daily usage but at least once during hours of operation and before opening.

Clean and disinfect shared objects each time they are used.

 Discourage people from sharing items that are difficult to clean, sanitize, or disinfect or that are meant to come in contact with the face (for example, goggles, nose clips, and snorkels).

Discourage people from sharing items such as food, equipment, toys, and supplies.

- For facilities with retail food outlets, applicable policies set forth in DPHSS Guidance Memo 2020-12 regarding "Minimum requirements for Dine-In Restaurants Revised" must be followed.
- Establish monitors and contacts for patrons and staff members.

 Assign monitoring responsibility to an appropriate staff member, such as a trained operator or assigned assistant.

 Lifeguard on duty is prohibited from acting as a monitor so not to distract him/her from lifesaving duties.

 Designate a COVID-19 Point of Contact staff who is to be responsible for responding to COVID-19 concerns.

 For public pools in condominiums and apartments, if possible, limit pool uses to only residents.

- Assess communication systems and put methods in place.
 - Have staff, patrons, and swimmers self-report if they have symptoms of COVID-19.
 - Have staff report a positive test for COVID-19, or if they were exposed to someone with COVID-19 within the last 14 days.

- Utilize contactless forms for patron check-in; suspend use of wristbands and handstamps.
- Discontinue organized events and classes.

B. Employee Health and Hygiene

- Screen all employees reporting to work for COVID-19 symptoms; employees with symptoms are not be permitted to work.
- Provide and maintain personal protective equipment (PPE) for employees to perform enhanced cleaning/disinfection
- Stagger shifts, breaks, and meals whenever possible.

Conduct training for employees on enhanced disinfection and proper PPE base on CDC guidelines.

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